

HRD/STC/12/TPP/2007

**THERMAL PROCESSING OF FOODS: PRINCIPLES, PRACTICES &
PACKAGING ASPECTS
15.10.2007 – 17.10.2007**

The training programme would focus on

- ❖ Sterilization and commercial sterility
- ❖ Microorganisms of significance in thermal processing
- ❖ Kinetics of thermal destruction of microbes, D-values and z-values
- ❖ Concepts of process lethality, lethal rates and F-values
- ❖ Thermal process design, evaluation and calculations
- ❖ Temperature distribution and heat penetration studies
- ❖ General and Ball's Formula methods
- ❖ Thermal death time (TDT) and inoculated pack studies
- ❖ Thermal processing of high acid and acid foods & pasteurization
- ❖ Retort systems and operations
- ❖ Processing in metal and glass containers
- ❖ Processing in retort pouches and trays
- ❖ Aseptic processing and packaging systems
- ❖ Sensory quality determination

ELIGIBILITY CRITERIA

Knowledge of the subject under focus, preferably a basic degree. The medium of presentation and interaction is in English.

TRAINING CHARGES PER PARTICIPANT

TRAINING FEE OF Rs. 4,490/- (INCLUSIVE OF FOOD, ACCOMODATION AND 12.24% SERVICE TAX)

TRAINING FEE IS SUBJECT TO REVISION AS GOVERNED BY THE RULES AND REGULATIONS OF THE INSTITUTE.

Training charges may be paid in the form of **DD** favouring "**Director, CFTRI, Mysore**"

CHEQUE WILL NOT BE ACCEPTED

LAST DATE FOR RECEIVING THE NOMINATION/APPLICATION ALONG WITH THE BIODATA AND DEMAND DRAFT IS 05.10.2007

FOR FURTHER INFORMATION

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